

Highlands Swim and Tennis Club  
2020 Employment Opportunities

---

Job Title: Grill Cook  
Location: Kitchen  
Position Type: Hourly – Fixed or Part-Time

---

Applications Accepted By:  
[chef@bayoubakeryva.com](mailto:chef@bayoubakeryva.com)  
Subject Line: 2020 Kitchen Employment Grill Cook

---

- Please indicate Fixed or Part-Time
- 

---

Job Description:

Accurately and efficiently cook meats, fish, poultry, vegetables and other hot foods as well as prepare and portion food products prior to cooking.

Responsibilities:

- Understand, comply and practice safe food handling when performing duties.
- Grill raw and prepped foods to standards and procedures in a timely manner.
- Properly prepare, wash, clean, store and label all food items for food safety and shelf life standards.
- Maintain a clean sanitary workstation area including grill, utensils, tables, shelves and refrigeration.
- Clean, organize, and maintain refrigerators, cooler drawers, and related prep and dry storage areas.
- Keep inventory of all essential items and stock/restock food products at all times to assure smooth service.
- Follow recipes, portion control and presentation set.
- Assist in food prep assignments during off-peak periods as needed.
- Open and close your station properly and follow the checklists. Assist others in opening and closing the kitchen.
- Function in a fast-paced high pressure busy environment as part of a team.
- Assist in an entire team effort and be respectful of peers and co-workers.
- Conduct yourself (act and dress) professionally at all times.

Qualifications and Education Requirements:

- Minimum age 18.
- Ability to be organized in a changing and quick paced environment.
- Ability to maintain a calm professional demeanor during periods of uncertainty and crisis.
- Ability to stand during entire shift.

- Frequent exposure to smoke, steam, high temperatures.
- Strong communication skills.
- A team player.